

CATERING INFORMATION & POLICIES



C a l g a r y
**Chamber of
Commerce**
in business together

Thank you for considering The Calgary Chamber of Commerce for your special event.

The sample menus enclosed are intended as a general guideline.

Our Executive Chef would be pleased to create a personal menu upon request.

- A non-refundable\non-transferable deposit is required at the time of booking to secure the date. Final payment of estimated charges is due seven (7) business days prior to your event.
- To ensure that all arrangements stated are agreed upon, we ask that the customer sign a copy of the contract and return same to the catering office prior to the event.
- The Calgary Chamber of Commerce shall be the sole supplier of food and beverage, with the exception of wedding\special event cakes. Health and safety regulations prohibit the removal of any food products following the function. Food items will remain on a buffet for a maximum of two (2) hours.
- Weekend events (Friday evening, Saturday and Sunday) require a minimum expenditure of \$8000.00 on food and beverage. (Holiday and Long Weekends, \$10,000) Total sales generated from a cash bar are not included in this minimum. If the minimum is not met, an additional food charge will be applied to make-up the difference. *(Minimums before service and GST)*
- Weekday dinner or evening functions (after 4:30p.m.) are subject to a food and beverage minimum of \$25.00 per person, as well as a security charge of \$20.00/per hour in addition to full room rental. *(Minimums before service and GST)*
- In order to assure your choice of menu, we ask that you advise your Event Coordinator of your selection 30 days prior to the function date. Prices are subject to change without notice, however, we guarantee the price of food and beverage for 30 days prior on confirmed bookings. Catering orders made within 7 days of event are not guaranteed.
- The catering office must be notified of the guaranteed number of guests attending the function no later than 12:00 noon, three (3) full business days prior to the event.
- Charges will be based upon the guaranteed number, or the actual number served, whichever is greater. If no guarantee is received, then the expected number becomes the guarantee and charges will be made accordingly.

- If the confirmed number of guests attending differs greatly from the number of guests originally estimated, the price of the room or the meal may be subject to change.
- If the expected number of guests increases or decreases in size, The Chamber reserves the right to change venues for the function to a room of a more appropriate size.
- Cancellation of a confirmed reservation less than two (2) weeks (all meeting rooms) and four (4) weeks (ENMAX ballroom) prior to the date of arrival, resulting in a loss of revenue, will incur a cancellation charge equal to 50% of the estimated total bill or a charge equal to room rental. All deposits to confirm reservations are non-refundable\non-transferable.
- Cancellation of a confirmed reservation within 72 hours, not including weekends, will result in full room, food and any other special needs that have been arranged.
- Damages incurred by you or your guests may result in additional charges.
- Additional charges may apply for setup and Tear down of decorations by The Chamber Staff.
- We request that no confetti, sparkles, or streamers be used on The Chamber premises. A clean up fee of \$100.00 shall apply in such an event.
- *If space permits*, The Chamber is prepared to set 5% above the guaranteed number.
- Additional charges will apply if an agreed room setup is changed within 24 hours of event. (Typically half the room rental)
- Our Event Coordinators would be more than happy to assist you with any audiovisual or entertainment requirements.
- Local fire regulations prohibit open flame candles in the facility.
- Due to the historical nature of the facility, it is prohibited to post items on the walls. All decorations on other surfaces may be attached using masking tape.
- The Calgary Chamber of Commerce is not responsible for damages to or loss of any articles left in the facility prior to, during or following any function by the customers or their guests.

Special Menus and Dietary Substitutions

We are happy to accommodate dietary restrictions and vegetarian meals at all functions. Please advise your Event Coordinator at least three (3) business days prior to your function to ensure availability.

Children's Menus (10 years and under)

We are happy to accommodate and serve children at all functions. Please ask your Event Coordinator for menu selections and prices.

Audio Visual Equipment

A full range of audiovisual equipment is available through our in-house supplier. All meeting rooms are equipped with high speed Internet access. As the client you are required to supply your own computer and networking card. High speed Internet is \$50.00 per day.

Parking

The Calgary Chamber of Commerce is conveniently located close to the Telus Convention Centre and James Short Parkade and all major downtown hotels via the Plus 15 system of walkways. The Chamber is also located one block from the LRT public transit system.

Alcohol Service

The Calgary Chamber of Commerce is regulated by the Alberta Liquor and Gaming Commission. Liquor service to anyone under the age of 18 years is strictly prohibited. Please advise your guests that we reserve the right to prohibit service to anyone who does not have valid identification of proof of age and to any persons who are intoxicated. Last call for alcohol service is 12:30 a.m., with consumption until 1:00 a.m.

SOCAN Fees (Society of Composers, Authors and Music Publishers of Canada)

SOCAN is a non-profit organization which, under the Copyright Act of Canada (R.S., C.55, S.1) is authorized to collect fees for the public performance of music in Canada. SOCAN distributes the money collected to the Copyright owners in the form of a royalty.

The Calgary Chamber of Commerce is required by federal law to charge the SOCAN Fee under Tariff 8 to any function renting our public function rooms. These fees are approved by the Copyright Board and are published annually in "The Canada Gazette".

\$59.17 plus 6% GST with dancing and \$29.56 plus 6% GST without dancing.

Seminar Items

Available through our in-house supplier at an additional charge. Current rental charges can be supplied by your Event Coordinator.

Decorating

Doors will be open two (2) hours prior to your scheduled start time for any decorating requirements and/or suppliers needing access to the room.

If you require The Chamber staff to put out place cards, centerpieces and favors and additional charge will apply.

Charges will apply for any setup and tear down of extra decorations by Chamber staff.

Linen

White table linens are available with white, hunter green, royal blue, or burgundy napkins.

Piano

An upright piano is available, upon request. Rental and tuning charges may be applicable.

Boxes, Shipping and Storage

The Calgary Chamber of Commerce will be pleased to assist in receiving boxes and packages. Event Coordinators must be informed of all deliveries prior to shipment. All deliveries must be properly labeled. Please include the name of the group, group contact, The Chamber contact, number of boxes and the date of the event. Please coordinate the pick up of items immediately following the event, as The Chamber is not responsible for damage to, or loss of, any articles left on the premises after an event, including all special event decorations.

All food and beverage is subject to an 18% service charge. The 6% Goods & Service Tax will be added to final invoice.

MEETINGS, SEMINARS, WEDDINGS & SPECIAL EVENTS

Meeting Rooms

Chamber Members that utilize meetings rooms (excluding ENMAX Ballroom) for three (3) hours or less (Monday-Friday, between 7:00 a.m. - 4:30 p.m.) will receive a room rental reduction if catering is ordered. The total from food and beverage ordered will be deducted from the full room rental.

	<u>Members</u>	<u>Future Members</u>
ENMAX Ballroom	\$600.00	\$800.00
Wedding Ceremony	\$300.00	\$500.00
Trade Show Setup (additional Setup Fee)	\$600.00	\$800.00
Peter Bawden Room, 404	\$300.00	\$400.00
Wedding Ceremony	\$300.00	\$400.00
Alexander Lucas Room, 401	\$150.00	\$175.00
Fireside Parlor, 213	\$300.00	\$400.00
Samuel D. Southern Room, 203	\$225.00	\$300.00
Robert Brown Jr. Room, 205	\$350.00	\$400.00
Commerce Dining, 206	\$350.00	\$450.00
Senator Lougheed Room, 204	\$150.00	\$175.00
Ken Morrison Room, 207	\$125.00	\$150.00
ATCO Board Room, 101	\$175.00	\$200.00
AltaLink Board Room, 104	Please See Next Page for packages	
Day Offices, (102&103)	\$25.00/hour	\$45.00/hour
	\$100/day	\$175/day

ENMAX Ballroom Rental Structure

*Rental Structure Applies to **Chamber members only** (All day, evening and weekend functions are subject to room rental structure.)*

Food and Beverage	Total Room Rental applied
\$0 - \$1000	\$600.00
\$1001 - \$2000	\$500.00
\$2001 - \$3000	\$400.00
\$3001 - \$4000	\$300.00
\$4001 - \$5000	\$200.00
\$5001 - \$6000	\$100.00
over \$6000	waived

Members booking the ENMAX Ballroom are subject to the Ballroom Rental Structure, a minimum attendance of 70 people and a minimum expenditure of \$12\per person for breakfast and\or \$22\per person for lunch and\or \$25\per person for an evening.

Future Members booking the ENMAX Ballroom are subject to a room rental of \$800, a minimum attendance of 70 people and a minimum expenditure of \$12\per person for breakfast and\or \$22\per person for lunch and\or \$25\per person for an evening.

****** If the minimum is not met, the balance will be applied as an additional food charge to make-up the difference until the minimum is met.*

Alta Link Boardroom

All-inclusive full or half day rentals complete with full audio visual, video conferencing (ADSL – Video), smart board, lap top, LCD projector, fax, printer, scanner and presentation theater.

Executive Package

\$500.00 half-day rental

\$750.00 full-day rental

Catering Service Includes:

Full Continental Breakfast

Fresh selection of muffins, danishes, croissants, assorted juices, fresh fruit, Starbucks coffee and tea.

Morning Health Break

With fresh fruit and French pastries

Informal and Hearty Affair Lunch

A selection of two garden fresh salads, assorted wraps and open faced sandwiches, fresh crudité platter, seasonal fruit and cheese platter and a steamy crock of our Chef's daily soup creation, completed with a selection of home baked desserts and pastries

Afternoon Health Break

Supplied with healthy granola bars, gourmet cookies, and fresh fruit

Beverages (assorted juices, bottled water and pop) are available throughout the day

Platinum Package

\$600.00 half-day rental

\$950.00 full-day rental

Catering Service Includes:

Deluxe Breakfast Buffet

Featuring eggs Benedict, crisp bacon, maple sausages, homemade hash browns, fresh fruit and French pastries complete with Starbucks coffee and tea

Morning Health Break

With healthy granola bars, fresh whole fruit and chocolate dipped strawberries.

Executive Lunch

With Chef's daily soup creation or garden fresh salad, Chef selected served hot lunch and decadent dessert, complete with Starbucks coffee and tea service

Afternoon Health Break

Coffee service with seasonal fresh fruit and crudité platter, gourmet cookies and French pastries.

Wrap up session

Complete with host select wine and imported cheese platter

Beverages (assorted juices, bottled water and pop) are available throughout the day

Evening presentations and dinner service available with an additional catering charge.

ROOM CAPACITY & SET-UPS

Room (Dimensions in Feet)	Theatre	Boardroom	Reception	Banquet	Classroom
Second Floor					
Chamber Dining Room (Available after 3:00 p.m.) (206)	-	-	80	50	-
Ken Morrison Room (207) 13' x 15'	-	10	-	10	-
Samuel Southern Room (203) 15' x 33'	-	25	-	25	-
Senator Lougheed Room (204) 15' x 17'	-	15	-	15	-
Fireside Parlour (213) 18.5' x 34'	40	20	40	32	21
Robert Brown Jr. Room (205) (Available 7:00 a.m.-10:30 a.m. & after 3:00 p.m.) 26.5' x 35'	60	30	70	48	21
Fourth Floor					
Alexander Lucas Room (401) 11.5' x 29.5'	-	20	-	20	-
Peter Bawden Room (Salons) (404) 15' x 49'	90	32	70	56	30
ENMAX Ballroom 34' x 68'	240	-	300	170 Tables of 9	60
ENMAX Ballroom and Peter Bawden Room	300	-	350	240 Tables of 9	100
Main Floor					
ATCO Board Room 17' x 12'		12		12	
Day Office (x2) 12' x 9'		4			
AltaLink Board Room 35' x 14'		24		24	

On Site Audio Visual Equipment

LCD Projector	\$150.00
Screen (6ft)	\$20.00
Screen (10ft FOR BALLROOM)	\$35.00
DVD Player	\$45.00
TV/VCR or DVD	\$80.00
Flipchart	\$45.00
Wireless Lapel Microphone	\$65.00
Wired Lapel Microphone	\$25.00
Hand Held Microphone	\$45.00
Overhead Projector	\$25.00
Easels	\$10.00
Wireless Conference Call Phone	\$50.00

The Chamber of Commerce Catering facility has access to all audiovisual equipment that is not listed.

Prices will vary when ordered from our offsite supplier

COFFEE SERVICES

BEVERAGES

We proudly serve Starbucks

Coffee, De-Caffeinated Coffee, Assorted Tazo Teas	\$16.00 per pot
30 cup Coffee Urn	\$45.00 each
60 cup Coffee Urn	\$85.00 each
Milk, Assorted Juices (60 oz. jug)	\$16.00 per jug
Mineral Water	\$2.75 each
Assorted Soft Drinks and Juices	\$2.50 each
Bottled Water	\$2.50 each
Hot Chocolate	\$2.00 each

FRESH FROM THE BAKERY

Assorted Muffins	\$3.00 each
Assorted Danish Pastries	\$3.00 each
Bagels and Cream Cheese	\$3.00 each
Croissants	\$3.00 each
Cinnamon Buns	\$3.00 each
Assorted Gourmet Cookies	\$16.00 per dozen
Assorted Tarts & Squares	\$18.00 per dozen
Fresh Fruit	\$4.50 per person
Flavoured Yogurts	\$2.50 each

BREAKFAST BUFFETS

Early Start

\$8 per person

Chilled Orange, Apple, Grapefruit and Passion Fruit Juices
Freshly Baked Muffins and Danish Pastries
Assorted Jams and Marmalade
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Continental Breakfast

\$12 per person

Chilled Orange, Apple, Grapefruit and Passion Fruit Juices
Freshly Baked Muffins and Danish Pastries
Sliced Fresh Fruit Tray
Assorted Jams and Marmalade
Freshly Brewed Starbucks Coffee and Assorted Assorted Tazo Teas

Deluxe Chamber Breakfast

\$15 per person

Chilled Orange, Apple, Grapefruit and Passion Fruit Juices
Freshly Baked Muffins and Danish Pastries
Sliced Seasonal Fresh Fruit Platter
Crisp Bacon
Fluffy Scrambled Eggs
Home Fried Potatoes
A variety of Cereals and Milk
Assorted Jams and Marmalade
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Executive Breakfast Buffet

\$16 per person

(25 person minimum)

Chilled Orange, Apple, Grapefruit and Passion Fruit Juices
Freshly Baked Muffins and Danish Pastries
Sliced Seasonal Fresh Fruit Platter
Fluffy Scrambled Eggs
(Topped With Sautéed Peppers)
Home Fried Potatoes
Breakfast Sausage
Crispy Bacon
Buttermilk Dollar Pancakes with Fresh fruit Compote
Assorted Jams and Marmalade
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

SERVED BREAKFAST SELECTIONS (Select One)

Breakfast selections are served with an assortment of Freshly Baked Breakfast Pastries, Fresh Brewed Starbucks Coffee and Assorted Tazo Teas

The Light Start

\$11 per person

A light breakfast of sliced Seasonal Fruit with Cottage Cheese and Banana Nut Bread
Add Fluffy Scrambled Eggs additional \$2 per person

Bailey's and Chocolate Chip Pancakes

\$13 per person

Bailey's and Chocolate Chip Buttermilk Pancakes served with Chocolate and Maple Syrup or Fruit Compote along with your choice of Honey Cured Canadian Back Bacon, Spolumbos Maple Breakfast Sausage or Crisp Bacon and Scrambled Eggs

Grilled Cinnamon Toast

\$12 per person

Grilled Cinnamon Toast (French Style) dipped in Egg and dusted with Powdered Sugar
Served with Crisp Bacon, Home Fried Potatoes and Fresh Fruit Compote or Maple Syrup

The Chamber Breakfast

\$13 per person

Fluffy Scrambled Eggs with your choice of Honey Cured Canadian Back Bacon, Spolumbos Maple Breakfast Sausage, or Crisp Bacon.
Served with Home Fried Potatoes, Freshly Baked Breakfast Pastries, Assorted Jams and Marmalade

Italian Scramble

\$14 per person

Fluffy Scrambled Eggs topped with Basil-Stewed Tomatoes and Provolone Cheese
Served with Focaccia Toast Home Fried Potatoes with Sweet Bell Peppers, Onions and Grilled Chorizo Sausage

Benedict Delight

\$14 per person

Poached Eggs on Toasted English Muffins with Honey Cured Canadian Back Bacon or Smoked Salmon and Hollandaise Sauce served with Home Fried Potatoes

LUNCHEON ENTRÉES

Luncheon Entrées include a choice of soup or salad, dessert selection, freshly baked rolls, Starbucks Coffee and Assorted Tazo Teas

SOUP & SALAD SELECTIONS

Soups (Select One)

Soup of the Day
Roasted carrot and ginger
New England Clam Chowder
Creamy Broccoli and Cheese
Leek and Potato
Forest Mushrooms with Sherry
Roasted Butternut Squash and Red Grapefruit

Chicken and Wild Rice
Italian Vegetable Minestrone
Three-Onion Soup with Parmesan Crouton
Chicken Mulligatawny
Smoked Tomato Gin Bisque
Sicilian Sausage and Orzo
Hot and Sour Vegetable

Salads Selections (Select One)

Marinated Bocconcini and Roma Tomato salad with fresh basil, virgin olive oil and aged balsamic vinegar

Butter Leaf Lettuce with seasonal berries, mandarin orange segments and honey lemon dressing

Creamy Pasta Salad with grilled field vegetables and aged cheddar

Gathered Field Greens with cucumbers, peppers and roma tomatoes tossed in mustard vinaigrette

Five Leaf Salad with fire-honey vinaigrette

Garden Greens with ranch dressing garnished with radishes and tomatos

Italian Marinated Vegetable salad in a butter leaf cup

Oriental Mixed Greens with ginger soya vinaigrette

Baby Spinach leaves, sliced mushrooms, slivered egg, red onion and a creamy ranch dressing

Tomatoes, Cucumbers and Artichoke Hearts marinated in balsamic vinaigrette

Traditional Caesar salad with Parmesan cheese and focaccia croutons

Butter Leaf Lettuce, Belgium endive, roma tomatoes and slivered carrots drizzled with a creamy mandarin dressing

Gathered Field Greens, crisp bacon, tart apples and aged cheddar with maple mustard vinaigrette

Luncheon Entrée Selections (Select One)

All Luncheon Entrées are presented with Chef's selection of market fresh vegetables and accompaniments

Szechwan Chicken Stir Fry **\$20**

Oriental marinated sliced chicken stir fried with Asian vegetables and a spicy orange ginger sauce

Baked Cannelloni **\$22**

Seafood Cannelloni stuffed with shrimp, scallops, salmon and crab

Alberta `AAA` Sirloin Steak Sandwich **\$20** ***(for groups under 50 people)***

6 oz sirloin served with garlic focaccia bread, sautéed mushrooms and crisp onion slivers. Accompanied with your choice of garden salad or french fries

Huckleberry Merlot Chicken **\$22**

Breast of chicken supreme, marinated with smoked sea salt and chipotle peppers served with a huckleberry merlot reduction

California Chicken **\$22**

Pan seared breast of chicken supreme, presented with scallops, mushrooms, bell peppers and sundried cranberries in a basil cream sauce

Maple Dijon Pork Loin **\$20**

Alberta pork loin basted with dijon mustard, maple syrup, fine herbs and roasted garlic crust served with a wild mushroom sauce

Ginger Fried Beef **\$20**

Crispy fried strips of marinated beef with sautéed peppers and onions tossed in a sweet and spicy ginger sauce

Roasted Sirloin of Alberta Beef **\$22**

Slow roasted Alberta sirloin of beef finished with a merlot wine demi glaze

Sesame Crusted Salmon Fillet **\$22**

Wasabi and toasted sesame seed crusted salmon fillet presented with a sweet chili sauce

Grilled Breast of Chicken **\$21**

Tender grilled breast of chicken presented with a fresh tarragon and mandarin orange buerre blanc

Grilled Atlantic Salmon Fillet **\$22**

Fresh Atlantic salmon fillet char broiled and served with your choice of crab and asparagus cream sauce or chilled ginger lime vinaigrette

Charbroiled Mahi - Mahi

\$22

Charbroiled Mahi - Mahi fillet presented with chili lime butter and blackened lime

Roasted New York Strip Loin

\$24

Cracked pepper and fine herb crusted New York strip loin slow roasted and presented with a Merlot wine reduction

Butter Chicken

\$20

Exotic East Indian spiced chicken tenderloin enveloped in a creamy yogurt tomato sauce

Salad Entrées (Select One)

All salad entrées are served with your choice of soup, fresh baked rolls, dessert, Starbucks Coffee and Assorted Tazo Teas

Grilled Lemon Pepper Chicken

\$20

Crisp romaine tossed with our tangy caesar dressing, topped with grilled lemon pepper chicken breast, garlic focaccia and parmesan crisp

Teriyaki Mahi- Mahi

\$20

Mahi Mahi Fillet basted with teriyaki sauce. Served with crisp romaine lettuce, roasted red peppers and red onion rings drizzled with Asian vinaigrette

Charbroiled Atlantic Salmon

\$20

Fresh grilled Atlantic salmon fillet served over organic mixed greens drizzled with chilled ginger lime vinaigrette

Thai Chicken and Shrimp

\$20

Steamed chow mein noodles tossed with oriental mixed greens, roasted peppers, fresh cilantro, Asian vinaigrette and grilled chicken and shrimp

Blackened Steak and Strawberry Spinach Salad **\$20**

Blackened Alberta sirloin presented over crisp spinach, California strawberries, sliced mushrooms and a light cucumber mint dressing

Lunch Dessert Selections (Select One)

Blueberry Mix Clafoutis

Marinated blueberry mix made on a hazelnut tart, presented with chocolate syrup

Vanilla Lavender Crème Brulee

Served with an almond or chocolate biscotti

Coconut Crème Caramel

Served with whipped cream and caramel sauce

Chocolicious

Layers of chocolate sponge, soaked with strong coffee syrup, dark chocolate ganache and light whipped cream over cappuccino sauce

Cherry and Almond Strudel

Presented with crème anglaise

Frangipane Tart

Almond cream tart served with caramelized apricots and raspberry coulis

Apple and Pear Crumble Tart

Crunchy layers of butter, brown sugar, cinnamon and flour baked with caramelized apples and pears

Lemon Poppy Seed Pudding

Soaked with Grand Marnier and enhanced with elegant tea sauce and whipped cream

White Chocolate Caramelized Cheesecake

A creamy home-made cheesecake presented with hazelnut sauce and strawberries

LUNCHEON BUFFETS

Working Lunch Buffet

\$14 per person

Assorted Selections of Fresh Baked Breads and Wraps with Various Fillings
(Including Tuna, Roast Beef, Ham, Turkey, Chicken Salad and Egg Salad)

Relish tray of Pickles and Olives

Fresh Vegetable Crudités Tray

Assorted Dessert Squares

Starbucks Coffee and Assorted Tazo Teas

That's a Wrap

\$16 per person

Assorted Tortillas filled with

Cajun Chicken, Lettuce and Caesar Dressing

Beef and Tomato, Lettuce, Jalapeno Jack Cheese and Ranch Dressing

Italian Cold Cuts, Provolone Cheese, Black Olives and a tangy Sun-Dried Tomato Dressing

Vegetarian: Tomatoes, Cucumbers, Sprouts, Peppers, Avocado with Herb Vinaigrette

Assorted Dessert Squares

Starbucks Coffee and Assorted Tazo Teas

The Executive Luncheon

\$17 per person

Open-faced Sandwiches

(Including Smoked Salmon, Shrimp and Crab Salad, Tuna, Ham,
Turkey and Corned Beef)

French Pastries and Fruit Tartlets

Assorted Dessert Squares

Starbucks Coffee and Assorted Tazo Teas

Informal & Hearty Affair

\$19 per person

(Minimum 20 people)

Soup of the day

California Mixed Greens, Marinated Vegetable Salad and Pasta Salad

Assorted Cold Cuts and Cheese Slices, Tuna and Egg Salad

Assorted Kaisers and appropriate accompaniments

Tomatoes, Lettuce and Sprouts

Crudité and Relish Tray

Assorted Dessert Squares

Starbucks Coffee and Assorted Tazo Teas

Add Soup of the Day or Garden Salad to the above luncheons for \$3 per person

***Chamber Lunch Buffet \$23 per person
(30 person minimum)***

Chef's selection of five garden fresh salads

Crisp vegetable crudités and dip platter

Assorted seafood platter

(Including cold poached salmon, BBQ salmon tips, peppered sweet salmon,
bay shrimp and pickled herring)

Antipasti and pickle platter

European sliced deli meat platter

Imported and select Canadian cheese platter

Seasonal fresh fruit platter

Chefs seasonal market fresh vegetable and potato selection

Fresh baked rolls and breads

Dessert buffet to include a variety of cakes, pastries and squares

Starbucks Coffee and Assorted Tazo Teas

Choice of Two Entrées

Szechuan style Chicken Stir-fry

Roasted Atlantic Salmon Fillet with chilled ginger lime vinaigrette

Grilled Breast of Chicken with a fresh tarragon and mandarin orange beurre Blanc

Beef Bourguignonne with forest mushrooms in flaky pastry shell

Roast Sirloin of Alberta Beef with merlot wine demi glaze

California Chicken with Shrimp & Scallops

Maple Dijon Pork with wild mushroom sauce

Four Cheese Vegetarian Lasagna

Honey Dijon glazed Virginia ham

Chicken Parmesan with zesty Marinara sauce

Butter Chicken

DINNER ENTRÉES

Dinner selections include a choice of one soup, salad and dessert. All dinner Entrées are paired with our Chefs selection of fresh market vegetables and accompaniments, freshly baked rolls, fresh brewed Starbucks coffee and Assorted Tazo Teas

Add an appetizer to your entrée selection

Chicken and Brie Cheese Phillo Bundles with wild forest mushrooms	\$4
Grilled Blue Crab Cakes with Cajun remoulade	\$5
Bruschetta of marinated artichoke, roma tomatoes, provolone cheese and French baguette	\$4
Citrus and cilantro marinate salmon skewers with savory Calypso sauce	\$5
Commerce Club Salmon Gravlax presented with organic greens, honey Dijon vinaigrette and rye toast points	\$6
Jumbo Shrimp Cocktail with savory Calypso sauce (5 pcs per order)	\$6
Seared Ahi Tuna carpaccio drizzled with maple mustard vinaigrette	\$8
Spinach and Ricotta stuffed Lumachi Shells presented with tomato basil cream sauce	\$4

Soup Selections (Select One)

- Chef's Daily Creation
- Roasted Carrot and Ginger
- New England Clam Chowder
- Creamy Broccoli and Cheese
- Roasted Leek and Potato
- Forest Mushroom flavored with Sherry
- Smoked Tomato Gin Bisque
- Roasted Butternut Squash and Red Grapefruit
- Italian Vegetable Minestrone
- Three-Onion Soup with Parmesan Crouton
- Chicken Mulligatawny
- Roasted Shrimp Bisque
- Sicilian Sausage and Orzo
- Hot and Sour Vegetable

Salad Selections (Select One)

Baby Romaine Hearts, Parmesan cheese crisps and roasted garlic chips in creamy Caesar dressing

Mediterranean Salad of marinated olives, peppers, artichoke hearts, roma tomatoes and feta cheese

Gathered Mesclun Greens wrapped in cucumber slice drizzled virgin olive oil and a balsamic reduction

Oven dried roma tomatoes with bocconcini cheese, fresh basil and balsamic vinaigrette

Baby spinach leaves, sliced mushrooms, slivered egg, red onion and creamy ranch dressing

Butter leaf lettuce, Belgium endive, roma tomatoes and slivered carrots drizzled with a creamy mandarin dressing

Gathered field greens, crumbled bacon, tart apples and aged cheddar cheese with maple mustard dressing

Italian Marinated Vegetable salad in a butter leaf lettuce

Five Leaf Salad with fire-honey dressing

DINNER ENTRÉE SELECTIONS *(Select One)*

All dinner Entrées are paired with our Chefs selection of fresh market vegetables and accompaniments



Supreme of Chicken **\$34**
Stuffed with peppered boursin cheese, and wild strawberries with a balsamic strawberry glaze

Sesame Crusted Atlantic Salmon Fillet **\$35**
Sweet chili glaze

Roasted Alberta Prime Rib of Beef Au Jus **\$40**
Seasoned with dijon, sea salt, cracked pepper served with Yorkshire pudding
(Minimum 20 people)

Maple Dijon Pork Tenderloin **\$35**
Wild mushroom Cabernet demi glaze

Stuffed Supreme of Chicken **\$35**
Stuffed with maple cheddar, roasted red peppers and fresh basil wrapped in
peppered bacon, chardonnay cream sauce

Peppered Ahi Tuna **\$40**
Chilled ginger lime vinaigrette

House Smoked New York Strip Loin **\$38**
Rosemary wild mushroom au jus

Poached Sockeye Salmon **\$36**
Poached with Chardonnay, capers, lemon, chives, and cherry tomatoes

Roast Sirloin of Alberta Beef **\$34**
Merlot wine demi glaze

Huckleberry Merlot Chicken **\$35**
Smoked sea salt crusted breast of chicken supreme, huckleberry merlot reduction

DESSERT SELECTIONS

(Select One)

You may substitute special event/wedding cakes for dessert at no additional cost.

Cake cutting fee: \$75.00

Lava Chocolate Cherry Cake

Amazing chocolate cake with a cherry centre surprise, served with vanilla sauce and fresh fruit

Raspberry's Heaven

Layers of Grand Marnier sponge, raspberry jam and white chocolate mousse garnished with white curls, kiwi coulis and and chocolate syrup

Bailey's Chocolate Chip Cheesecake

Served with white chocolate sauce and strawberries

Exotic Pleasure

Crème brulee on delicate hazelnut sweet dough with round of frozen orange curd and balsamic marinated Strawberries

Pistachio Lemon Pannacotta

Cone shaped pannacotta presented over dark chocolate brownie with raspberry sauce

Poached Pears

Presented on a caramelized puff pastry triangle and served with vanilla sauce

Opera Cake

Light layers of almond sponge soaked in coffee syrup, coffee butter cream and chocolate ganache, served with Grand Marnier sauce and fresh strawberries

Nut's Night

Marinated mix of nuts baked in light vanilla sweet dough, served over a warm and delicious zabaglione

Up Side Down Apples and Almond Cake

Soaked with rum and a dollop of whipped cream, presented with calvados sauce

DINNER BUFFET

(50 people minimum)

Selection of fresh baked rolls and focaccia bread

Vegetable crudités and dip platter

Imported and select Canadian cheese platter

European sliced deli meat platter

Fresh seasonal fruit platter

Assorted seafood platter

(Including cold poached salmon, BBQ salmon tips, peppered sweet salmon, smoked fish and pickled herring)

Antipasti platter with marinated olives and pickles

Chef's fresh selection of garden salads

Chefs market vegetable and potato accompaniment

Dessert buffet to include a variety of cakes, pastries and squares

Freshly brewed Starbucks coffee and Assorted Tazo Teas

Select of one of the following:

Slow Roasted Alberta Prime Rib Au Jus \$40

Seasoned with dijon, sea salt, and cracked pepper. Presented with Yorkshire pudding

Roasted House Smoked New York Strip Loin \$40

Forest mushroom and rosemary demi glaze

Maple Dijon Alberta Pork Tenderloin \$35

Wild mushroom Cabernet demi glaze

Traditional Roast Turkey \$34

Presented with country stuffing, thyme and sage gravy

Scotch Cedar Plank Salmon \$36

Presented with a sweet ginger garlic glaze

Roast Sirloin of Alberta Beef \$34

Merlot wine demi glaze

Chardonnay Poached Sockeye Salmon \$37

Poached with Chardonnay, capers, lemon, chives, and cherry tomatoes

Select one menu item to accompany the above:

Supreme of Chicken with Wild Mushroom Cream Sauce

Spinach and Ricotta Lumachi in Tomato Basil Sauce



Grilled Sweet Chili Atlantic Salmon Fillet

Four Cheese Vegetarian Lasagna

Jumbo Italian Stuffed Herb and Cheese Meatballs in Spicy Arriabatta Sauce

Chicken Parmesan with a Zesty Marinara Sauce

Butter Chicken

Seafood Diablo

RECEPTION HORS D'OEUVRES

COLD HORS D'OEUVRES (Minimum 3 dozen order per selection)

Spicy Chicken on Ratatouille with crostini
\$16 per dozen

Herbed Cheese Balls rolled in Toasted Almonds
\$13 per dozen

Bruschetta with Roma Tomatoes, Roasted Peppers and Feta Cheese
\$15 per dozen

Smoked Salmon Pinwheels on Pumpnickel Rounds with Cream Cheese
\$16 per dozen

California Maki Rolls
(With Smoked Salmon, Crab, or Vegetables with Cucumber, Avocado, Wasabi, Pickled Ginger and Soya Sauce)
\$20 per dozen

Cucumber with Dill Cream Cheese and Baby Rock Shrimp
\$15 per dozen

Seasonal Fresh Oysters with Traditional Condiments (min 4 doz)
\$20 per dozen

Proscuitto Ham and Melon
\$16 per dozen

Strawberries with Peppered Cream Cheese
\$15 per dozen

Marinated Mussels in Asian Vinaigrette
\$15 per dozen

Spicy Chicken Tortilla Wraps with Lettuce and Jack Cheese
\$16 per dozen

Jumbo Shrimp with Cocktail Sauce
\$21 per dozen

Scallops Escabache
\$23 per dozen

Bruschetta of Marinated Artichokes, Provolone Cheese, Roma Tomato and French Baguette
\$18 per dozen

Vietnamese Shrimp Salad Rolls with Spicy Peanut/Hoisin Sauce
\$20 per dozen

Smoked Salmon Canapés with Lemon Herb Cream Cheese
\$20 per dozen

HOT HORS D'OEUVRES (Minimum 3 dozen order per selection)

Spicy Beef or Vegetable Samosas
\$16 per dozen

Honey Garlic or Spicy Hot Chicken Wings
\$14 per dozen

Smoked Salmon Antijitos
\$18 per dozen

Chicken Pakoras
\$17 per dozen

Vegetarian Spring Rolls
\$13 per dozen

Grilled Green Onion Cakes
\$14 per dozen

Coconut Shrimp
\$20 per dozen

Grilled Pork and Vegetable Dumpling
\$16 per dozen

Dry Garlic Salt and Pepper Ribs
\$16 per dozen

Tandoori Chicken Skewers
\$18 per dozen

Beef Souvlaki Skewers with Garlic Tzatziki
\$18 per dozen

Spicy Thai Beef Satays
\$18 per dozen

Seared Ahi Tuna Carpaccio with Crostini and Maple Mustard Vinaigrette
\$25 per dozen

Scallops Wrapped in Bacon with Sweet Chili Sauce
\$18 per dozen

Honey Pepper BBQ Meat Balls
\$14 per dozen

Sauté Sambuca Prawns
\$22 per dozen

Grilled Blue Crab Cakes with Cajun Remoulade
\$22 per dozen

Sicilian Pinwheels
\$12 per dozen

Cilantro and Citrus Marinated Salmon Skewers with Calypso Sauce
\$20 per dozen

Baked Sundried Tomato and Goat Cheese Tartines with Black Olive Tapenade
\$18 per dozen

Sausage and Pineapple Bites
\$14 per dozen

Scallops on the Half Shell with Lobster butter saffron sauce
\$42 per dozen

CARVING STATIONS AND FLAMBES

Slow Roasted Alberta Beef served on Mini Rolls
Served with Horseradish and Gourmet Mustards
\$9 per person

Roast Beef Tenderloin with Béarnaise Sauce and Mini Rolls
\$14 per person

Lamb Lollypops
Rosemary and garlic marinated lamb chops pan seared drizzled with a balsamic reduction
\$25 per dozen

Jumbo Shrimp Flambé
Sautéed in Garlic, Cajun or Lemon Pepper Butters then flamed with Brandy or Pineapple with Spiced Cane rum
\$21 per dozen

Baked Brie Wheel

Topped with Roasted Garlic and Sun-Dried Tomatoes (serves 40-50 people)

\$125

Commerce Club Salmon Gravlax with Rye Toast Points and Honey Mustard Vinaigrette

(Serves approximately 20-25 people)

\$125 per side



Custom Reception Menus Available upon Request

PARTY SNACK PLATTERS

Seasonal Cornucopia of Fresh Fruit Platter

An array of Fresh Seasonal Fruit
Small (5-25 people) **\$65**
Medium (25-50 people) **\$130**
Large (50-75 people) **\$185**

Imported and Select Canadian Cheese Platter

A selection of Fine Cheeses served with
Gourmet Crackers
Small (5-25 people) **\$100**
Medium (25-50 people) **\$200**
Large (50-75 people) **\$290**

Gourmet Pickle Platter

Includes Sweet Mixed Pickles, Black
and Green Olives, Gherkins, Sweet and
Sour Pearl Onions, Hot Banana
Peppers and Dills
Small (5-25 people) **\$65**
Medium (25-50 people) **\$130**
Large (50-75 people) **\$185**

Assorted Cold Cuts and Mini Buns Platter

Layered assorted Cold Cuts including
Roast Beef, Turkey, Ham, Italian Salami
and Smoked Meat
Small (5-25 people) **\$100**
Medium (25-50 people) **\$200**
Large (50-75 people) **\$290**

Market Fresh Vegetable Crudités Platter

Cauliflower Florets, English Cucumbers,
Carrot Sticks, Bell Peppers, Broccoli
Florets, Mushrooms, Zucchini, and
additional Market Fresh Vegetables
served with a dipping sauce
Small (5-25 people) **\$50**
Medium (25-50 people) **\$100**
Large (50-75 people) **\$145**

Mediterranean Platter

A selection of Marinated Artichoke
Hearts, Hearts of Palm, Stuffed Vine
Leaves, Kalamata Olives, Falafel
Patties, Pita Chips and Hummus
Small (5-25 people) **\$80**
Medium (25-50 people) **\$160**
Large (50-75 people) **\$230**

California Style Tortilla Wraps

Tortilla Wraps with a variety of fillings – three pieces per person

\$10 per person

Italian Antipasti Platter

With a selection of marinated olives, prosciutto ham, capicola and garlic crostini

(Serves 20-25 people)

\$75 per platter

Greek Platter

Grilled pita with spicy hummus, virgin olive oil, Kalamata olives and roasted garlic chips

(Serves approx 15 people)

\$65 per platter

Crudités Tray with Herb Dip

\$3.95 per person

Relish Platter with selection of Pickles, Onions and Olives

\$3.50 per person

Fresh Seasonal Fruit Platter

\$5 per person

Imported and Select Canadian Cheese Platter

\$6 per person

Assorted Cold Cuts

Including prosciutto, Capicola, Roast Beef, Ham, and Turkey

\$6.50 per person

BEVERAGE SERVICES

The Calgary Chamber of Commerce will set up a full bar, complete with bartender, mix and glassware. Consumption charges must reach \$350.00 minimum or bartender charges may apply. Portable Bar Setup \$100 (per bar)

HOST BAR (Prices do not include Service Charge and GST)

Host Bar

Includes Domestic Beer, Regular Highballs, Wine, Cocktails, Pop\Juice, Mineral Water, and Non-alcoholic Beer

Premium Host Bar

Includes items listed above as well as Premium Cocktails, Premium Brands and Liqueurs

Regular Brands:

\$5.00 Includes Rye, Scotch, Gin, Rum, Vodka, (1oz)

\$5.50 Caesars (1oz), Coolers, Domestic brands including Big Rock Beer

\$6.50 House Select Wine (6oz)

Premium Brands:

\$6.50 Includes Imported Beer and Premium Liqueurs
(Scotch List available upon Request)

Liqueurs:

\$7.50 Includes Cognacs, Ports, Sherrys, and Deluxe Brands

Punch:

\$40.00/Gallon Fruit Punch (serves approximately 40)

\$70.00/Gallon Sparking Wine Punch (serves approximately 40)

\$75.00/Gallon Alcoholic Fruit Punch (serves approximately 40)

CASH BAR (includes GST)

A cash bar requires a ticket seller at a cost of \$18.00/hour (minimum 3 hours). This charge is waived when liquor sales exceed \$350.00.

\$5.50 Regular Brands

\$5.75 Caesars, Coolers, Domestic and Big Rock Beer

\$7:00 Premium Brands and Import Beer

\$7:00 House Select Wine

\$8:00 Liqueurs

NON-ALCOHOLIC SELECTIONS

	Host Bar	Cash Bar
Soft Drinks\Juice	\$1.75	\$2.00
Mineral Water	\$2.50	\$2.75
Virgin Cocktails	\$2.75	\$3.00
Non-Alcoholic Beer	\$2.75	\$3.00

House Wine Selection

Poured by the Glass \$6.75 / By the Bottle \$ 32

Casa Silva Cabernet Sauvignon-Carmenere 'Dona Dominga'- Chile
Alpha Zeta Pinot Grigio – Veneto IGT
Casa Silva Sauvignon Blanc-Semillon 'Dona Dominga'- Chile
Alpha Zeta Valpolicella superiore Rispasso

Club Wine Selection

Quails Gate Riesling - Can	\$36
Sumac Ridge Gewartraminer – Reserve -Can	\$30
Thorn Clark- Terra Barossa Pinot Gris -Aus	\$34
NK'Mip Chardonnay -Can	\$29
La Planeta Segretta Bianco -ITL	\$30
Kim Crawford- Sauvignon Blanc Marlborough -NZ	\$40
See Ya Later Ranch Pinot Gris Okanagan VQA	\$35
Errazuriz Cabernet Sauvignon Max Reserva Aconcagua Estate-Chile	\$39
Chateau Clos de la Tour Reserve AOC- Bordeaux	\$38
Leonardo Chianti – DOCG	\$30
Angus The Bull Cabernet Sauvignon – Aus	\$35
Brunello dei Barbi DOCG	\$65
Jackson Triggs Reserve Cabernet Sauvignon –Okanagan	\$29
Casa Lapostolle Merlot -Chile	\$32
Terra Barossa Cabernet Sauvignon -Aus	\$32

Boutique Wine Selections – (limited quantity available please check with Catering Coordinator for availability)

Jackson Triggs Estates:	
Sunrock Vineyard Chardonnay 2005 Okanagan VQA	\$46
Sunrock Vineyard Merlot 2004 Okanagan VQA	\$46
Panther Creek – Temperance Hill Vineyard Pinot Noir 2003	\$65
Ethan – Santa Barbara County Viognier	\$45
Tapestry Fifteen Barrels XV Cabernet sauvignon – McLaren Vale Aus	\$65
Tapestry The Vincent Shiraz 2004 – McLaren Vale Aus	\$65

*Service and GST not included in Prices
Wine list subject to change without notice*